Yeast Breads Webquest

Purpose: This webquest is designed to overview the principles of yeast bread preparation, and introduce you to yeast bread preparation methods.

Yeast: There are two companies that produce most of the yeast that we purchase in grocery store: Fleischmann’s and Red Star Yeast. We will be using the websites provided by both of these companies and other sites on the Internet to explore the history of yeast breads and yeast bread preparation.

Instructions: Use the links provided throughout this document to answer the questions that follow. Be sure to read the entire article – not just search for the answers within the text!

History of Yeast Bread Making

1. Use the information provided by Red Star Yeast to answer the following questions: (http://redstaryeast.com/science-yeast/story-yeast/)
   - How long has yeast been used to make bread? (1 point)
   - How were breads leavened in ancient (Bible) times? (1 point)
   - When was yeast first identified as a living organism? (1 point)

2. Use the information provided on Fleischmann’s Website to answer the following questions about the history of their product: (http://www.breadworld.com/history)
   - Where was the first commercial yeast made in the United States? (1 point)
   - During what time does this website say that active dry yeast was invented? Why? (2 points)
   - How much faster is rapid rise yeast in baking than active dry yeast? (1 point)
Yeast Bread Basics

3. What is the main purpose of yeast in baked goods? (1 point)
   (http://www.breadworld.com/education/History-of-Yeast)

4. What are three things that Louis Pasteur discovered about how yeast works? (3 points)
   (http://www.breadworld.com/education/History-of-Yeast)
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5. Name/describe three roles that the yeast fungus, Saccharomyces cerevisiae, fulfills in baking: (3 point)
   (http://redstaryeast.com/yeast-baking-lessons/yeast-types-usage/)
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6. We have discussed the roles of ingredients in the production of quick breads. Please summarize the information provided on Fleischmann’s page regarding the roles that the following ingredients play in making yeast breads: (1 point each)
   (http://www.breadworld.com/education/Baking-Ingredients)
   - Yeast:
   - Flour:
   - Liquid:
   - Sweetener:
   - Salt:
   - Eggs:
   - Fat:
7. How can yeast be activated or proofed? (1 point)
   (http://www.breadworld.com/education/Yeast-Basics)

8. At which temperature(s) will yeast be killed? (1 point)
   (http://www.breadworld.com/education/Yeast-Basics)

9. Where should dough be placed to rise (or proof)? (1 point)
   (http://www.breadworld.com/education/Yeast-Basics)

10. How long will activated yeast dough last in the refrigerator if you need to stop in the middle of making it for some reason? (1 point)
    (http://www.breadworld.com/education/Yeast-Basics)

11. How long will packaged yeast last? (1 point)
    (http://redstaryeast.com/yeast-baking-lessons/yeast-shelf-life-storage/dry-yeast/)